

## BAKESHOP

*The Cart Blanche Catering bakeshop is a full-service bakeshop capable of a wide range of creations, from breads to cakes, cookies to cheesecake, pies, pudding, pastries, and much more.*

### LAYER CAKES

#### THREE LAYER ROUND

6" (serves 8) .....	\$38.00
9" (serves 14) .....	\$61.00
12" (serves 40-50) .....	\$160.00

#### TWO LAYER SHEETS

1/4 Sheet (serves 20) .....	\$60.00
1/2 Sheet (serves 50) .....	\$115.00
Full Sheet (serves 100) .....	\$210.00

#### TIERED WEDDING CAKE SERVINGS

*Prices upon request*

TIERS								TOTAL SERVINGS	TOP TIER SERVINGS
TIER SIZES:	6"	8"	9"	10"	12"	14"	16"		
2	✓			✓				51	10
3	✓	✓		✓				75	10
3	✓		✓		✓			100	10
3	✓			✓		✓		128	10
4	✓	✓		✓	✓			130	10
2		✓			✓			81	10
3		✓		✓	✓			120	10
3		✓			✓		✓	180	10
4	✓		✓		✓	✓		180	10

## LAYER CAKE FLAVORS

*Cake flavors listed below represent our most requested options.  
If you don't see your flavor preference listed below, please don't  
hesitate to ask*

- Chocolate Mousse (*plain or with fresh strawberries or raspberry jam*)
- Mixed Berry Buttermilk
- Banana
- Coconut
- Lemon
- Salted Caramel
- Neapolitan (*white & chocolate cake w/ strawberry buttercream*)
- Red Velvet

## TORTES

### **Chocolate Strawberry Torte**

2 Layers Chocolate Cake Filled w/ Fresh Strawberries & Chocolate Mousse,  
Topped w/ Whipped Cream & Chocolate Shavings ..... \$49.00

### **Chocolate Espresso Torte**

Flourless Chocolate Torte w/ Espresso ..... \$59.00

### **Opera Torte**

Rectangular Cake w/ Three Layers of Almond Sponge Cake with  
Coffee Buttercream and Chocolate Ganache ..... \$64.00

## CHEESECAKE

*10" Round Deep Dish, \$58.00*

*Choose from a nearly endless variety of flavor options. Our most requested  
flavors include Plain, Lemon, Key Lime, Chocolate, Apricot & Strawberry.*

## PIE

*10" Round, \$24.00 (requires \$10 pie pan deposit (each))*

*Choose from a nearly endless variety of flavor options. Our most requested  
flavors include Apple, Mixed Berry, Coconut Cream & Key Lime.*

Fruit Crisps .....\$4.75

Bread Pudding .....\$4.75

Strawberry Shortcake .....\$5.50

10" Tarts, Serves 8-12 ..... \$38.00

*Choose from Fresh Fruit w/ Pastry Cream, Baked Fruit, Lemon, Lime, Chocolate Mousse & Pecan.  
Additional flavors available on request.*

## INDIVIDUAL DESSERTS

*Priced per single dessert*

Chocolate Bombes . . . . .	\$.5.75
Cheesecakes . . . . .	\$.5.50
Tiramisu . . . . .	\$.5.75
Cupcakes	
<i>Large</i> . . . . .	\$.4.50
<i>Medium</i> . . . . .	\$.3.50
3" Tarts ( <i>lemon, key lime, fresh fruit &amp; raspberry almond</i> ) . . . . .	\$.4.75

## ASSORTED MINIATURE BARS & COOKIES

*\$3.50, includes (2) per person*

### Mini Bars

Apricot, Lemon, Raspberry, Magic,  
Peanut Butter, Derby, Chocolate Ganache  
Brownies, or Seasonal Favorites

### Mini Cookies

Chocolate Chip, Peanut Butter, Oatmeal,  
Lemon, or Seasonal Favorites

## ASSORTED MINIATURE DESSERTS

*1 per person - \$2.50, 2 per person - \$5.00, 3 per person - \$6.95*

Viennese Pastries (*Chocolate Eclairs, Berry Petit Fours, Chocolate Ganache Bites, Tiramisu*), Macarons (*assorted flavors*), Tarts (*Lemon, Fruit, Chocolate Mousse*), Toasted Almond Tortes, Salted Caramel Nanaimo Bars, and Chocolate Chip Kisses

## FRESH BAKED BREADS

*All breads are fresh baked in house, made to order*

- Assorted Breads & Dinner Rolls (*w/ butter rosettes*)
- House Made Lavosh
- Focaccia
- Loaded Focaccia w/ Garlic, Tomatoes & Olives
- Garlic Focaccia
- Jalapeno-Cheddar Corn Muffins (*w/ butter rosettes*)

# CATERING POLICIES

## MINIMUM ORDERS

Carte Blanche Catering requires a 20-person minimum for catered events. For orders that do not meet the 20 person requirement, an additional 25% will be assessed.

## LEAD TIME & PAYMENT

Catering orders require a one week minimum lead time. In some cases, last minute orders may be accepted and will require a rush fee.

Prices are subject to change without notice.

All orders are considered tentative until confirmed in writing or electronically and a deposit is received. The balance is due at the conclusion of your event.

## FINAL GUEST COUNTS

A final guest count must be given seven days prior to your event. This number will serve as a minimum, and may be increased up to 48 hours before your event, but may not be decreased.

## STAFFED EVENTS

The catering labor charge for staffed events is \$29/hr for captains, \$27/hr for servers, with a four-hour minimum, portal to portal. We do our best to accurately estimate the staff time required, but sometimes the final total may be more or less than estimated. We will adjust your final charges based on the actual time worked.

Many events must be booked months in advance. In order to reserve your date, we require a deposit and a signed contract.

A kitchen fee of 13% of food and beverage charges will be added to all staffed events. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

## DELIVERIES

Delivery charges begin at \$30, and will be increased depending upon the distance from Carte Blanche Catering, the size of the order, or any other complicating factors.

Please allow a window of 30-60 minutes before your beginning time for our delivery. Traffic, weather, and volume of deliveries may dictate our arrival time.

A kitchen fee of 10% of food and beverage charges is added to all deliveries. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

## CLIENT PICK-UP POLICIES

Clients have the option to pick up their catering order at Café à la C'Art, 150 N. Main Avenue, during our regular hours of operation. A kitchen fee of 10% of food and beverage charges is added to all orders. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.

## USE OF CAFÉ À LA C'ART FACILITIES

You may book your catered event in our lovely restaurant space at Café à la C'Art, 150 N. Main Avenue, pending availability. A kitchen fee of 13% of food and beverage charges is added to all orders in lieu of a room rental fee. This helps to cover administrative costs, event planning, insurance, the use of our equipment, and supplies for your event.